DOWN WITH THE TAX ON MUD.

In every state. From Golden Gate, To Pass'maquoddy bay: Travel and trade

With half a load. O'er muddy road, The farmer drags his way; And wonders why When roads were dry He had no calls for hay.

The good M. D. Spends many a ter To pay for wheel and tire; Patrons get sick. If roads are thick 'up to the hub" with mire

The dominie. With 'pointments three On Sunday—miles apart— In miry clay. Plods all the way ds more grace of heart?



"DOWN WITH THE TAX ON MUD-

Five days each week, The schoolma'm meek Trudges in slush to school; Pays half her dues. For overshees Stuck fast and lost in the pool.

The village bean lew rig to show. With "best girl" takes a ride: But swift breakdown Damps youthful joy and pride

The cyclist, thrown Into a wayside slough; Tho' quick and strong.

Taxpayers all. Both great and small, Unite for public good, With one accord. And "down the tax" on mud.

—Clementine Cole, in Good Roads

BRIDGES AND SLUICES. at Improvement Noticeable in Their Construction.

During the past ten years there has en a great improvement in the conon of small bridges and sluices, cially as regards efficacy and dura bility. The improvement consists mainly in the use of vitrified sewer pipe, which, if properly placed in posi-tion, will be found in good condition after many years, while the comon wooden and stone sluices, as usu ally constructed, need more or less at-

ation after a time. When the old wooden or stone sluice m one foot square, a sewer pipe ten inches inside diameter will remove the water equally as well, as there is comparatively no friction and no impedient or stoppage as by the old process, as the water glides noiselessly through on the smooth, glazed surface. The chief points to be observed in the use of these pipes is to have the upper surthe of the pipe at least one foot below the surface of the roadway, and that the discharge or outlet end be at least four inches lower than the upper or broken stone, and hammer it down, afterward filling in the top with finer stone, and using the hand "rammer" to do the work that a road roller is back up into the pipe. Danger from the latter need only be feared curing

It is not an uncommon thing to see luices and bridges of pipe where the water has formed a channel alongside be pipe, and the earth has caved in the road surface. This, of course ows faulty construction, stones and s of the old sluices having been ed in contact with the outer surface of pipe, and during high water ices thus formed, and soon enough oil is removed to cause troubl oe never place stone or wood in ch positions, but fill in with earth rammed.

For bridges, or where the pipe is foot in diameter, the bank upon the inlet side should be laid up with



A PIPE BRIDGE WITH MASONRY EM-

rick, using water nt for the purpose, as shown in Illustration. Where the filling the pipe is from four to ten feet, wall will generally be found per than purchasing three or four lengths of pipe, and hauling the necessary for a sloping bank, the driven firmly in the channel atream, about two feet from the a will catch all flood-wood and desard prevent the clogging of the This is seemingly a small matheut it is a very impossible one.—L. seek, in American A. State in the state of the small stat

red to of reput of a

MACADAM ROADS.

Are Spelled by Men Who De Not Know How to Repair.Them. We copy the following article (re-engraving the cuts) from the useful monthly called Good Roads:

Suppose you had a pair of boots which needed half-soling, and the shoe maker returned them to you just as they were, except that he sent two pieces of sole leather and instructed you to hold them on the soles until they became permanent. Now you think the above a very absurd supposition, and yet if you are a taxpayer you are helping to pay for just such repairing, only it happens to be on roads which are partly yours instead of boots which you alone have to wear.

After years of agitation you succeed in getting a decent macadam road, (this is assuming a great deal, but we must start with something). It lacks, however, one very desirable qualityit isn't waterproof; so in time the rain soaks into it and finds the most porous spots and the settling begins. The road often settles before the town does. As soon as a low spot begins to develop, it catches more water and that soaks the earth underneath still more, and the low spot sinks still lower until it gets almost as low as some of the politics which prevent its re-

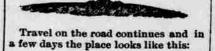
"Veri as" notices it and writes to a local paper; the next week "Old Subtakes it up, and finally "Taxpayer" is heard from. Then the editor 'suggests" that it ought to be attended to. And in time (generally just before election time) the case is acted upon. When the street was first finished it looked like this:

But on account of the process above described it gradually assumed a shape more like this:



一种企业的

Then after the "boys" had been there with a tipcart load of material and dumped it, the place looked like this:



Finally "tampayer" comes along with a high-priced horse and he (the horse) strikes one of the dislocated stones



But never mind the horse; we can afford to let the veterinary journals look after him.

"Taxpayer" saw it, but he didn't no tice it, and if he did he only thought that it was not more his street than it was his neighbor's street, and why should he trouble about it; and when next he was called upon to vote for a lot of town officers he either didn't vote at all, or if he did vote it was for the same ones, because, you see, they had had the "experience.

If it is right for the shoe-repairer to finish repairing your boots, it is just as proper to expect the road-repairer to finish his work as to not only leave it undone but in many eases make it actually worse than before. The proper thing to be done in repairing such a place would be to pick out the old material to a depth of several inches, thus:



Then proceed to fill it with coarse supposed to do in the first place; in fact, the hand pounding, theroughly done, will make a harder road than any roller now in existence, for reasons which are to come later



If the job is well done the road will be right when the repairer gets through with it, and a carriage will pass over it with the same smoothness over a new road.

BAD ROADS EXPENSIVE.

They Entail a Heavy Annual Tax on the Farmers of America

Before the farmers of Ohio can be induced to girdle the state with pikes that will cost from three to five thousand dollars per mile, they must be as-sured that it will pay in dollars and cents the men who bear the burdens of taxation. That it will do so there is no reasonable doubt in the minds of thoughtful men, provided honest and capable workmen are employed, especially if the rarmers can what their own share with teams at dull cially if the farmers can work out

seasons of the year. Right thinking people are agreed that the heaviest tax the farmers pay is the tax of bad roads. Aside from the discomfort which they cause, bad roads are an insuperable bar to social and commercial intercourse, and sub-ject the farmer to enforced idleness at ject the farmer to enforced idleness at a season of the year when much necessary hauling could be done that would greatly relieve the press of work at need time and harvest. With good roads, farm work need not be crowded into a brief eight months, but could be distributed over the entire year. With good roads a farmer would be in position to take advantage of an advance in any article of produce which, u nderensiting circumstances, he is obliged to hold until the mud blockade is lifted. It is no exaggraration to say lifted. It is no exaggeration to say that the loss a farmer sustains by reason of bad roads—aside from the discomfort—would pay a heavy annual tay for the construction of mod annual tay for the construction of mod annual discomfort—would pay a hear tax for the construction of go

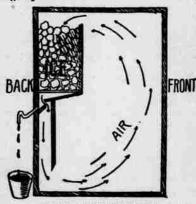


FARM REFRIGERATOR.

Diagram Showing the Principles Upon Which It Is Built. The illustration is not a completed refrigerator, but a diagram showing the principles upon which they are built and from it anyone can tell what to buy to suit his needs. If he cannot suit himself in that way he can make one of his own. It is intended to be used with ice. If rightly constructed, the air in a refrigerator will be dry, as well as cold, and one is as necessary as the other to adapt it to family use If the cold air be moist, a slime will gather upon the perishable substances and destroy their flavor. Even eggs will not keep in a refrigerator unles the air is dry, and formerly large quantities of chemicals were employed to absorb the moisture. These chemicals were regularly carried out and dried in the sun. Fruits, vegetables and m ats also require a dry air. It has been found that the simplest way to dry the air is to bring it in direct contact with the ice. A current is formed, either mechanically or naturally, the air is brought in contact with the ice and its moisture is condensed upon the ice, passing off with the drip.

Two things are required for good

and economical work: One is that there be no cold metallic surfaces, for such surfaces will also condense moisture although then it remains in drops and is partially reabsorbed by the air. The other point is to prevent the admission of outside air. If properly constructed and no outside air admit, ted, the air moves in a current and is kept dry, as well as cold, by constant contact with the ice. To prevent the admission of outside air, the drip pipe which carries out the water from the melted ice must have a "trap" in it-that ie, a depression which will always be filled with water, so as to keep air from entering. The theory of the cir-culation is as follows: Cold air is heavier than warm and will descend. As the air in contact with the ice descends, other air takes its place, the warmer rising because it is lighter. All the descending air is cooled and dried by the ice and it pursues its course cool and dry. Of course the portion that is in direct contact with the ice is coldest and therefore heaviest. It is constant ly falling thus keeping up the circula-tion. It is evident that the shelves should be few and that these must have openings to permit the air to as The arrows show clearly the cend. natural circulation of the air, and it must not be interfered with by an airtight partition or shelf. As to the size,



that depends upon circumstances, the same as the size of a cornfield or a barn. The essentials are shown by the cut and foregoing description. The drip pipe of course starts just below tato, or a little silage out of the ice, and conveys the water to the It may be that this Jersey was an exouter air. The ice rests on slats so the air can pass down through it to the bottom and the drip shelf must not close the channel through which the air descends. It is considered that broken ice is more effective than the same quantity in one large chunk, number of pieces giving the greater amount of surface.-Orange Judd

DAIRY PHILOSOPHY.

A PERMANENT pasture should signify rmanency of good feed.

Take good care of the young cowa, that they may continue profitable when they are old.

LEAD a cow rather than drive her. Gentleness should be the watchword to the dairy stable.

THE whey following a good cheese-maker's work is poor feed for pigs, as it contains but little casein, or butter

THE dairyman with a good well and a windmill can feel about as independent as the one who has running water

WHEN you strip a cow's tests to the last drop in milking, do it not so much for the immediate gain as to keep the udder of prolific habit in the future. THE merciful dairyman when he

draws calves to market puts them in a comfortable crate, instead of tying their legs and doubling them under the To MAKE the cow truly profitable, you must maintain her milk yield

along natural lines of feeding. In-dulgence in freaks of food stimulation does cows more harm than good. WHILE dairy animals need shade in

While dairy animals need shade in summer as much as shelter in winter, it should not be so extensive in the pasture as to interfere with the natural development of nutritious grass.

The wise dairyman who does not turn his cows out to pasture in the spring till it is of sufficient growth to support them, gets quality in the feed, which is of as much importance as quantity.

quantity. ly what she has lost by indifferent heeping through the winter, is not apt to earn a dollar in real profit for her owner.—George E. Newell, in American Agriculturist. A PET JERSEY BULL

ntelligent Farmer Tamed the Hend of the Herd.

Much has been said and written about viciousness in bulls, which, to a nore or less degree, will hold good; but a great deal of this peculiarly bad trait in their characters could be eliminated, were the proper means re-sorted to. The bull is a gregarious animal; he likes not to be alone, and one of the greatest stimulants to engender a cranky, vicious nature in him is to keep him secluded, to isolate him from his world, so that he sees none of his kind and hears only the voice of his attendant. My own experience in the treatment of a twoyear-old bull, with seven-eighths Jersey blood in him, and the result obtained therefrom, may be interesting as demonstrating some of the more locile traits in the animal's nature.

During the winter months I kept the bull in a stable where the young stock were wintered, feeding him on the same rations as the latter received, and driving him out to water along



A PET JERSEY BULL

with his companions. He was always tractable, never fractious, and showed no disposition to separate himself from them. As soon as the cows were et out to pasture he was allowed to go with them wherever they went, except into the yard where they were milked. At the end of three months, I installed him in one of the corners of the cow stable, where he was kept until it was time to bring the herd inside, when he was removed to another stable by himself. During the period of his incarceration in the cow stable, he was well looked after, kept scrupulously clean by being supplied daily with bedding material. fed and watered regularly. Here he was as "gentle as a lamb." When leading the bull to and from water, I have at times done so by simply taking hold of his horn, and at no time did I employ any means other than the device shown in the accompanying illustration, which obviaces the use of a halter, being more speedily adjusted and just as secure. It consists of a piece of rope with a loop at one end, which is thrown over one horn, a half hitch being made around the other horn, thus firmly securing the rope, for the more the animal pulls the tighter the rope is drawn. This same device was used in tying him in the cow stable, when the cows were out-side, thus allowing him the freedom of walking around to the "end of his tether," he, of course, being fastened in the stanchions while the cows were being milked. The statement has been advanced that the bull should never be petted, as that course has a tendency to lessen his virility. Be that as it may, this Jersey was petted and apparently liked to be so, and no trouble was ever experienced in the lines indicated. I had a herd of thirty cows and his offspring in each case was always healthy and strong, and never did his efforts prove abortive. He knew his name, answering to it whenever called. and he would come to eat salt, a poception to the average bull, but I think the care and kind treatment he received was what made him so gentle and docile.-Alex Wallace, in American Agriculturist.

Why Some Dairymen Fall.

One source of great loss is lack of skill in breeding. As far as possible the producer of milk should put the finished product into the hands of the consumer, for it is the finished product that gives the profit, the raw material does not. The skimming of milk for cheese and not branding it just what it is, is cheating. It is adulteration by subtraction. The making bogus butter is adulteration by addition. The factory has done an irreparable injury to cheese industry of Ohio. I do think the factory men have been conciously dishonest, but by skimming they have committed a great wrong. I we farmers must refuse to sell milk to manufacturers of skimmed milk cheese. The butter business is better than the cheese industry besuse it admits of an unobstr sale to the consumer without the in-terference of the middleman. The farmer who does not sell a finished product will not be prosperous.—W. J. Chamberlain, in Eural World.

How to Make Si les Effective

A silo may be made of any size feet square or only 5 or 6 feet. It is not the size but the total exclusion of the air that makes the silo effective. Ensilage has been made in barrels or nd thus for a small quantity a small silo may be made as well as the largest. A book on the subject of making and using silos, by Prof. Cook, may be procured through any local bookseller. The contents may be procured through any local bookseller. The construction of a silo, however, is a simple matter. The foundation must be perfectly sirtight and dry; the walls are double, with air proof building paper between the boards. The inner boarding should be boards. The inner boarding should be matched so as to make a smooth wall, and covered with tar, as paint, to close the pores of the wood. The roof must be tight and the ensilage funct be tightly packed and permitted to, heat to 120 or 150 degrees before it is covered, and then covered with double boards. The ensilage is taken from the top as it is wanted for use.—American Dairyman.

DOMESTIC CONCERNS.

-Fried Bread: Cut the bread in me dium thick slices and fry brown in a hot-buttered spider. The bread should be first placed in the hot butter. Pour over it a little boiling water, and turn quickly. Then cover it for a few mo-ments and serve.—Western Rural.

-Stewed Celery: Take four heads of celery, wash thoroughly, cut off any discolored spots or leaves, and divide into two-inch lengths. Stew those for about an hour in water. Then remove them carefully with a slice, strain the water the celery was stewed in and add to it some nice thickened gravy; let all stew for about an hour longer. Arrange the celery on a dish, and pour the gravy over .- The Home.

-Fried Beets: Boil a few beets until tender, then cut them in small, long pieces. Put them in a stew pan with a teaspoonful of vinegar, the juice of one lemon, a pinch of sugar, very little grated nutmeg, salt and pepper and two tablespoonfuls of soup stock or fresh butter. Put the sauce pan on the back of the range and let it simmer half an hour, stirring occasionally. Boiling the beets in soup is an improvement.—Boston Budget.

-Egg Rolls: Sift two teaspoonfuls of baking powder into a pint of flour and rub a piece of butter as large as a butternut into the same. Add two wellbeaten eggs and a pinch of salt to one cupful of sweet milk, add the prepared flour and enough more to make a soft dough. Handle as little as possible roll out thin, cut with large round cutter, butter the top slightly, fold over on the other half and bake in a hot oven. -N. Y. Ledger.

-Fruit Cake: Twelve eggs, one and one-half pound each of butter, sugar and flour, two pounds each of raising and currants, one pound citron, half pint molasses, one ounce each of nutmegs, mace and cloves, one and onehalf glass of jelly-grape is best-more flour if needed. Put dough in pans, set in steamer, taking care that the cover is made to fit very tight; if necessary, put cloth under the lid and shut it down on it, taking care that it does not touch the cake. . Steam two hours and bake one hour.—Chaperone.

-Cafe Frappe: Take one quart of cream, one cup of powdered sugar, one tablespoonful of vanilla. Whip very stiff. Divide the cream into two equal parts; into one beat one-fourth of a cup of strong black coffee. Put the whipped cream into the bottom of the mold, hold the cream with the coffee in it over the mold, and pour it directly into the center of the whipped cream, so forcing the white cream up around the sides of the mold. Pack it in salt and ice the same as ice cream and let it stand from six to eight hours in winter; longer in warm weather.-Boston Budget.

-Strawberry Cream: Sugar a quart of berries, using a cup of powdered sugar, and set away for an hour or two; mash through a fine sleeve; melt over the fire half an ounce of gelatin, which has soaked for half an hour in barely enough strawberry juice to cover it; add two tablespoonfuls of sugar, the juice of half a lemon and pour through the sieve into the bowl of berries; beat thoroughly; add a pint of whipped cream, mix lightly through and pour into a mold. Set on the ice until thoroughly chilled. Serve with or without cream.-American Agriculturist.

TANSY FOR ANTS.

A Quick and Effective Way of Routing the Insect Pest.

A sure remedy for these summer pests is here outlined. Big, fat, black antimires and little, lean, scurrying red ants have put in their early ap pearance at our house for the past few summers, taking possession of every pantry and cellar shelf where food is kept and persistently remaining until frost comes. I have tried washing the shelves in alum water, and circling the sugar bucket and cake box with chalk marks, thick and broad, to strand the foraging, and sifted sponges fall of sugar, and, when filled with victims. have plunged them into hot water. I have put sulphur bags and borax lumps and cedar chips and tarred paper strips in my cupboards and ice chest, but with no other result than to see both black and red ants scampering as lively as ever over the supposed

exterminator. "Why don't you try tansy?" the new girl said one morning last spring. Mother always drives them off by putting tansy leaves on her shelves." I had little faith in the bundle of greenleafed stalks she picked that day and laid on every food shelf in cupboard, pantry and cellar—less faith, even, than I had in my plump little sulphur bags and wobbly chalk marks. But the tansy did it; for there was a stampede of ants, big and little, black and red, presently from my shelves. A thorough routing; for from that day to this, six weeks, not one ant have we seen, though we leave the sirup can unshelf.—Household.

AN IMPROVISED FILTER.

A Simple Method of Making Bad Wate It often happens that drinking water

is very impure, and contains much mat-ter which it is important to get rid of before disinfecting by boiling. A few strands of candle wick, a piece of cheesecloth, or any other clean cloth which has been washed, as a clean towel, may be improvised as a filter. Provide two vessels, the one containing the water to be filtered placed above the let the other end hang over the lowe vessel. As the water is descending from the upper to the lower vessel, the cotton fibers will entangle the sus ed matter, and the water, as it into the lower vessel, will be freed from the dirt which it contain.

The water can then be boiled and us comparatively wholesome for drinkin water. This method of filtering is us

BOOK-MAKING

Trees for the Greek slphabet were first cast at Aldus in 1476

THE first Bible printed with a date was finished by Faust in 1462.

CLOTH binding superseded the boards commonly employed about 1831. Typeserrine machines were suggest ed for book work as early as 1842.

In 1274 a very finely written Bible was sold for 50 marks about \$170. BOOKs were printed in Paris from

VELUE first came into use as a ma-terial for book-binding about 1510. In 1827 books were printed in raised characters for the use of the blind.

stereotype plates by Didot in 1798.

THE rolling machine was substituted for the beating hammer about 1830. Tue first book printed in America is said to be an almanac at Boston in

1639. ANCIENT books were sometimes written on slabs of wood, ivory or metals

RUBBER backs to account books and other large volumes were introduced in 1841.

THE first books printed from types faced with copper came from the press

FOREIGNERS.

HERE KUHN, the oldest actor in Germany, celebrated two weeks ago the sixtieth anniversary of his first appearance on the stage.

Miss Balfour, sister of the English conservative leader, is now traveling in Africa, and at last advices was the guest of Mr. Cecil Rhodes at Cape Town.

LADY MARIE FORESTER, who recently died in England, was the woman who selected Florence Nightengale for hospital work in the Crimea, and thus inaugurated the modern system nursing.

Ex-Eupress Charlotte, the widow of the late Emperor Maximilian of Mexico, shot in 1867, and sister of the Belgian king, is reported by the latest Brussels papers as being in a worse condition than ever.

ISAAC PITMAN, now of Bath, Eng., the inventor of what is popularly known as the Pitman system of Phonography, has been knighted by Queen Victoria. He is now in his eightysecond year, but still deeply interested in the work of spelling reform, which was largely an outgrowth of his system of writing according to sound.

ABOUT THE WOMEN.

MRS. VANDERBILT rejoices in the possession of the most beautiful cat in the

world. It cost one thousand dollars. THE widow of Gen. Boulanger intends, it is said, to spend the remainder of her life in the French colony at

QUEEN VICTORIA is said to be a very bad speller and addicted to the habit of writing illegibly to hide errors in orthography.

A PORTRAIT of Emily Bronte, the only one known, has recently been discovered and will soon be engraved for publication. BELVA LOCKWOOD is sixty-three years

old. She began teaching school at the age of fourteen and was married four NEXT to her dolls, the little queen of Holland values most a collection of wax figures sent from Batavia and clad

in the picturesque peasant costume of the Javanese. LADY CONSTANCE LYTTON is one of the able woman journalists of to-day. She inherits her love for literary work and qualifications for writing from her fa-

ther, the late Earl Lytton. MISS DR. HAMILTON, of England, who is doctoring the ameer's family in Cabul, has a guard of natives to look after her. The Indian government has

A Good Appetite Is essential to good health, and when the natural desire for food is gone strength will

soon fail. For loss of appetite, indigestion, sick headsche, and other troubles of a dys-Hood's Sarsapeptic nature, Hood's
Sarsaparilla is the Uro parilla ures dy which most Jum aly cures. quickly tones the stomach and makes

"real hungry." Be sure to get Hood's and only Hood's Sarsaparilla. Hood's Pills are purely vegstable. 25c.

The Greatest Medical Discovery of the Age.

KENNEDY'S MEDICAL DISCOVERY DONALD KENNEDY, of ROXBURY, MASS.,

Has discovered in one of our common pasture weeds a remedy that cures every kind of Humor, from the werst Scrofula

pasture weeds a remeay that cares every kind of Humor, from the worst Scrofula down to a common Pimple.

He has tried it in over eleven hundred cases, and never failed except in two cases (both thunder humor). He has now in his possession over two hundred certificates of its value, all within twenty miles of Boston. Send prostal card for book.

A benefit is always experienced from the first bottle, and a perfect cure is warranted when the right quantity is taken.

When the lungs are affected it causes shooting pains, like needles passing through them; the same with the Liver or Bowels. This is caused by the ducts being stopped, and always disappears in a week after taking it. Read the label.

If the stomach is foul or billous it will cause squeamish feelings at first.

No change of diet ever necessary. Eat the best you can get, and enough of it. Dose, one tablespoonful in water at bed-time. Sold by all Druggists.